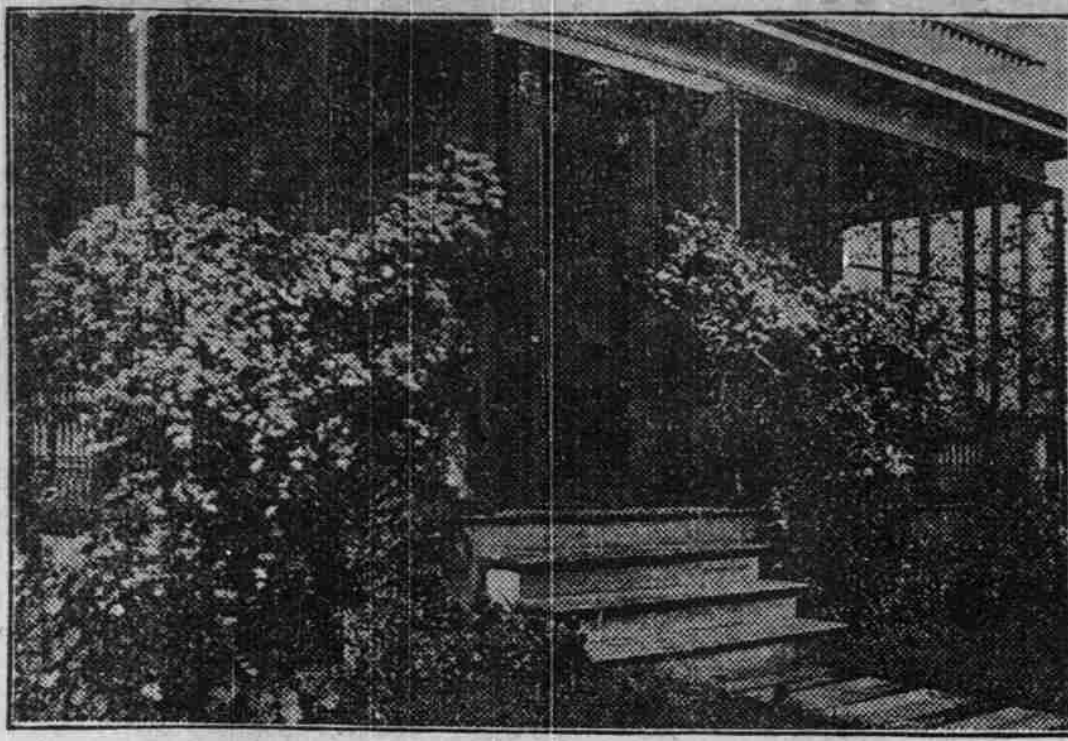


SUGGESTIONS FOR STARTING THE GARDEN



A Porch Covered With Clematis—One of the Most Beautiful Flowering Vines We Have.

The first warm days lure the enthusiast into gardening, though the unexperienced gardener will say there is no use forcing things in the open ground until it is warm and dry enough, so that the earth will crumble when the plow or spade turns it over.

But peas, onions, lettuce, and radishes will stand quite an amount of cold weather, and a few of each should be planted very early, with the assurance that while they may not prove more than a week or two in advance of the main planting, unless the weather is unusually perverse, they will be ready for the table while the main crop is still in the first stage of growth.

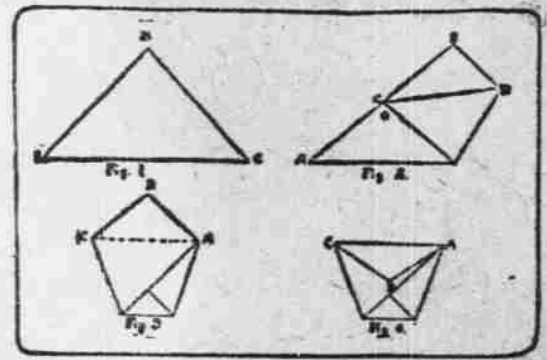
A few large onions planted early will provide fresh onions even sooner than they can be obtained from sets, though the earlier ones are grown from sets of the Top onion, planted in the autumn.

In planting the garden, it pays to lay off a rectangular plot, planting everything in rows. Then then possibly can be worked during the early stages of growth with the one horse cultivator, if you have not the wheel tools.

The latter, however, will prove a splendid investment, even though the garden is only large enough for family use. They work up close to the rows, and enable one to get much more from the same amount of ground by having the rows closer together than it is possible with horse cultivation. Even the best trained horse is liable to make a misstep to the annihilation of some tender plant.

The wheel-tools, of varied form and methods of work, reduce the soil much more completely than the cultivator; soil so thoroughly worked is able to resist drought.

Reserve one of the two rows at the side for perennials like rhubarb, and for the berries. And it is convenient to set aside another for very early planting. Then the main part of the



garden need not be plowed until dry, and still neither division interfere with the other.

The small turnip-rooted radishes are the best for early use, preference being given to either red or white; the olive-colored ones are usually less crisp and tender, as well as less inviting in appearance.

Among the peas we have found no other early ones so good or so productive as the Gradus. So many of the early varieties are exceedingly dwarf in size and in habit of the peas.

For starting seed in the kitchen window, very convenient little pots may be made from flour sacks or any tough paper.

Cut a piece eight inches square and fold through the middle diagonally (Fig. 1). Fold C on side of AB, making the angle O a right angle (Fig. 2). Fold point A over to D (Fig. 3). Separate the points at B, folding the one along the dotted line CA, as shown in cut, and the other down on the opposite side in a similar manner.

It now opens at CA in a box. Several of these may be filled with rich soil and placed side by side in a window box, and the different varieties of seed planted thus, kept separate.

When the plants need repotting, make individual pots for each in the same manner. This method not only saves buying pots, but when transplanted again the paper can be torn off and the roots remain undisturbed.

If you are running an incubator at the same time when starting the seedlings, the box may be placed on top and the uniform warmth day and night will induce speedy germination of the seeds. If this is not available a place near the range may be found, where the temperature is warm and nearly uniform.

After the plants are up, remove them to a cooler, but frost-proof place. Heat causes them to dwindle. Give them plenty of sunshine, and keep the soil moist. Allowing it to become dry, give it a shock that retards growth every time, even though we may not be able to realize it. The steam usually present in the kitchen promotes robust growth.

A few hills of very early cucum-

bers and melons may be started in the house either in inverted sods, or in paper pots. These are usually less prolific than the latter ones planted in the ground; but they come on decidedly earlier.

If desired, a couple of seeds may be planted in each hill when the plants are set in the ground. Then, as the early ones prove that their vitality is nearly exhausted, the young plants will take their places, and furnish the pickle supply for the winter.

Plan the garden in advance on paper, separating early and late corn, as well as having cucumbers, melons and squashes far enough apart that pollen from one will not reach another readily. It is a curious exception to the rule that watermelon and muskmelon can be grown side by side without apparent injury, the two varieties of muskmelon or watermelon on adjoining plots result in a worthless mongrel.

In planning for horse-cultivation, three feet apart is as near as the rows can be worked to advantage. If the wheel tools are used, onions, radishes, lettuce, spinach, beets, carrots, parsnips and turnips may be sown in rows from 12 to 18 inches apart.

Bush beans, early cabbage and peas need about two feet; late cabbage need about three feet, and the various vines from four to six feet apart. For convenience in cultivating, it is essential to so plant that the lines may be of uniform width, though it is not necessary to break in order to separate certain varieties. One may combine by doubling the distance in some points.

Thus bush beans or early cabbage work in nicely to break the rows between the cucumbers and melons, the rows being double. The straight line is in the one row unbroken; in the next it is simply in part left blank.

Plan to have no vacant space. Weeds will soon strive to fill it if there is one. With plenty of ground, farmers are apt to be wasteful to an extent which makes the city man open his eyes in astonishment.

Your garden spot is—or should be—exceedingly rich ground, and one cannot afford to let a part of it lie idle.

As the early radishes are used, stick in here and there a seed of summer and winter varieties. In this way there is a constant succession. The tender pepper and egg plant may be filled into the spaces rendered vacant by the removal of early onions; and celery can replace peas.

Fertilize without stint. Clean out the poultry house, and use the refuse for fertilizing cabbage, tomatoes, cucumbers and melons in the hill. Many are afraid of this condensed food, yet, if a quart is thoroughly blended with the soil in each hill, it will do no damage, but will stimulate thrifty growth.

Fertilizer from the barn is preferable to commercial fertilizers. Wood ashes help to lighten a heavy, clay soil; and are especially valuable in stimulating the growth of corn.

SOME ESSENTIALS FOR A GOOD LAWN

Begin to Mow Grass as Soon as It Begins to Grow—Use Clippings as Mulch.

To have a good lawn, as the grass begins to grow mow it often. Abandon the notion that mowing grass will kill it; it will do nothing of the kind.

Frequent mowing, two or three times a week, will keep down thick places and allow thin places to assert themselves.

Do not rake the lawn clippings unless your lawn soil is exceedingly fertile. Save the extra work, and allow the clippings to lie on the ground for a mulch and fertilizer.

Lawn clippings are splendid green feed for poultry confined in pens, but when they are taken from the lawn an equivalent fertilizer should be returned at some time.

When the lawn mower gets dull do not take it to the shop to be sharpened, but adjust and tighten the bolts or tension at the bottom on either end of the bar, so that the revolving blades ring sharply against the bottom horizontal cutting blade. This will make the mower sharpen itself in turning.

Almost all lawn mowers are constructed for self sharpening. When the tension is tight it requires just a little more force in pushing, but it cuts; it can't help it.—H. H. Shepard, Allendale, Ill.

KEEP WATER IN SOIL

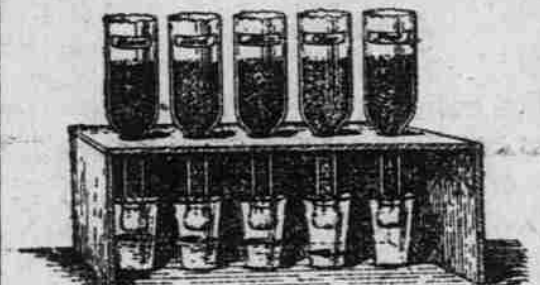
Excellent Method Given to Ascertain Capacity.

Long-Necked Bottles Arranged With Bottoms Off and Cheese Cloth Over Mouth Will Tell How Much Moisture Is Retained.

(By R. J. CROSBY.)

To ascertain the capacity of soils to take in rainfall, break the bottoms off five long-necked bottles, tie a piece of cheesecloth or thin muslin over the mouth of each and arrange them in a rack with a glass tumbler under each one. Fill the bottles to about the same height with different kinds of soil and firm the soils by lifting the rack and jarring it down moderately three or four times. To break the bottom off of a bottle file a groove in the bottle parallel with the bottom. Heat a poker red-hot and lay it in the groove. As soon as a small crack starts from the groove draw the poker around the bottle and the crack will follow.

When all is in readiness, take watch or clock in hand, and with a



Apparatus to Test Capacity of Soils to Take in Rainfall.

glass of water held as near as possible to the soil pour water into one of the bottles just rapidly enough to keep the surface of the soil covered and note how long before it begins dropping into the tumbler below. Make a record of the time. Do likewise with each of the other bottles and compare results. Note which soil takes in water most rapidly. We all know what happens to nonporous soils when a heavy shower of rain comes.

To ascertain which soil would store up the greatest amount of moisture, weigh each bottle before and after filling it with dry soil, and again after the water has entirely ceased dripping from it. The difference between the weight of the dry soil and that of the wet soil is the weight of water stored. During the time that the bottles are dripping, they should be covered to prevent evaporation of water from the surface of the soils.

BONEMEAL GOOD FOR SWINE

Very Good Results Secured at Missouri Station—Result of Test at Nebraska Station.

All kinds of bonemeal are used in the manufacture of fertilizers, but not all kinds are suitable for feed for swine. Bonemeal from a glue factory which has gone through the process in which acid was used is not suitable feed. But any bonemeal, especially green bone, that is ground finely enough, may be fed. Steamed bonemeal is good.

At the Missouri station bonemeal was fed with very good results. About one ounce of meal was fed to each hog per day.

At the Nebraska station four lots of pigs were fed to determine the value of wheat short, tankage and steamed ground bone as supplemental to cornmeal. The hogs were pastured on alfalfa, and for this reason the lot fed on corn alone made about as satisfactory gain as any, although the lot which was fed bonemeal in addition to the corn had the strongest bone.

Shorts strengthen the bone some, and tankage with corn produced much stronger bone than corn alone. Where mixed rations were given, or skim milk or good pasture, all of which supply ash material, it is doubtful that bonemeal is of much value other than for the purpose of strengthening the bones.

Silage for Cattle.

Nebraska farmers living in a region where the land sells for \$120 and upward an acre are finding greatly increased profits from the use of silage in fattening their cattle, one successful farmer having been engaged in feeding 150 tons of silage from 24 acres of land, putting all his stock in prime condition. Cattle fed this way are marketed in fine shape, and feed bills are greatly lessened. The reports of increased profits are inspiring other neighboring stockmen to do the same thing, and many farmers are now raising their own feeders in this way. It is probable that in the end the increase in silos will do more than anything else to bring the beef crop up to the normal standard.

Effect of Salting Curd.

Salt is added to curd mainly to flavor the cheese. In addition, however, it aids in removing the whey, hardens and contracts the curd, checks the formation of lactic acid, and also checks undesirable forms of ferment. Unsalted cheese cures more rapidly, but is apt to develop a bitter flavor.

Bowel Trouble Preventive.

A teaspoonful of Venetian red in a gallon of drinking water is a good bowel trouble preventive.

Bowel Trouble in Chickens.

Chills, wet food and lack of sunshine are the main causes of bowel trouble in chickens.

BRAHMAS AS EGG PRODUCERS

Veteran Poultry Judge and Breeder Claims That Hen Will Lay 150 During Course of Year.

Speaking of the Brahma type of fowls, that veteran poultry judge and widely known breeder, Mr. I. K. Felch says: It has been my claim, and it can be substantiated, that the Brahma will lay 150 eggs in a year, and hatch and rear a brood of chickens.

What one hen may have done is no criterion of a flock's proficiency, notwithstanding one Brahma did lay 313 eggs in 333 days, but laid no more that year, yet repeatedly have flocks of eight fowls laid between February 1 and June 1, four months, an average of 88, 88½, 88, and during May laid a total of 200 eggs, and average of 25 each for that month. I think there are many Brahmas that have reached 200 eggs in a year as any other breed.

But 150 eggs and rear a brood of chickens places them among the best and most profitable of all breeds. At this writing I have a hen that averaged 88 eggs between February 1 and June 1, that I set May 28. She has hatched and reared a brood of chickens and has laid 75 eggs in nine months, leaving her three months for the chance of becoming a 200-egg hen, like one of her ancestors, Queen Quality. But breeders prize any hen that hatches and rears a brood of chicks and gives you 150 eggs as a year's work. Such are capable of earning you \$10 profit per annum if they are thoroughbred, and nearly that as utility workers in Natick.

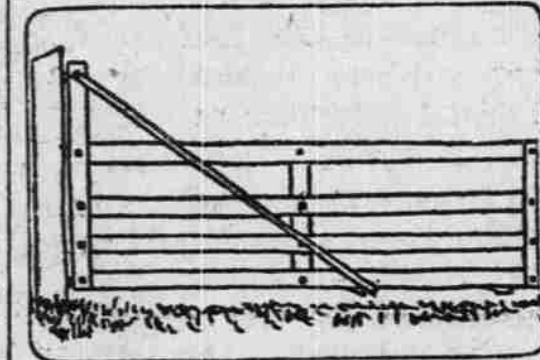
Keep strict account of the expense of feeding if you want to know how much profit they bring you. The average price for kitchen eggs, fresh, in Natick for 1910 was 37½ cents. Every 150-egg hen at these prices earned, as you see, \$4.69 cash, less \$1.25 for keep, leaving \$3.44 net profits per hen.

With the pure stock in Brahmas, Plymouth Rocks and Orpingtons or Wyandottes this is obtainable with intelligent care. Thus we are justified in saying that poultry upon the farm is the best earning power in agriculture.

PANELS ARE BOLTED ON GATE

Excellent Method Is Described and Illustrated by Nebraska Farmer—Solid Post Needed.

I want to add a feature to the Elmqvist gate. Instead of nailing the panels I bolt them through the frame with one bolt at each place as shown. The brace is an old wagon tire bent in the form of a hook at the lower end and bolted at the top. Blocks are nailed to the bottom board and



Gate With Bolted Panels.

the hook placed in front of the one that will make the gate hang level, write G. F. Sandritter in the Farmer's Mail and Breeze. The gate may be raised or lowered at will to let out pigs or to swing it over snow. In raising or lowering the gate the up-rights remain perpendicular, the panels turning between them. In this as in other gates the main thing is to get a good, solid gate post in the ground from which the gate is to swing.



Regularity in feeding brings uniformity in results.

The growing pigs require protein and not much corn.

Be sure there are no narrow doors for the ewes to crowd through.

It is well to change the sheep occasionally into the different pastures.

Do not expect too much from your young sows, especially if they are bred too young.

It is poor economy to sell poor cattle when they can be made fat before marketing.

Under all conditions young animals make the largest gains in proportion to food consumed.

Check the growth and you increase the amount of food needed to produce a given result.

To make the largest and best horses out of your colts keep them growing from first to last.

The man who dubbed the hog as a "mortgage lifter" was posted; he knew something of the possibilities of the animal.

All training of animals must be done in youth when habits and instinctive proclivities have not become permanently fixed.

Do not think because a sheep has a heavy coat of wool he will be able to endure cold rains and sleep without a warm shelter.

The amount of food consumed and the time it has taken to consume it, must be taken into consideration in calculating the profit.

The truth is the farmers of the middle west are raising better mutton than ever before and people are learning that it is about the best and cheapest meat they can buy.

In counting the profits from your flock, do not fail to count the value of the fat lambs killed during the twelve months for the family use and the high value of all the manure.

WITH THE FLAVOR OF MAPLE

Many Delicious Confections Are in Order for Those Fond of This Delicious Sweet.

The maple sugar season having arrived, many will be glad to learn about confections of which this delicious sweet is a part. For maple sugar cake, take one cup granulated sugar, yolks of two eggs, one rounding teaspoon of butter; cream together. Add one-half teaspoonful of soda dissolved in three-quarters of a cup of water. Stir well, then add one and one-half cups of flour and one teaspoonful of cream of tartar. Beat well and bake in three layers. Maple sugar frosting: One and one-half cups of maple syrup; boil in a saucepan until it spins a thread. Take from fire and slowly add the beaten white of one egg. Stir until thick and cold. Put between the layers and on top.

To make maple gingerbread, take one cupful of boiling water, add two tablespoonfuls of butter and one cupful of maple syrup. Sift two cupfuls of flour with one-half teaspoonful of ginger, one-half teaspoonful of salt and three teaspoonfuls of baking powder. Beat into the maple mixture. Add one beaten egg and bake 40 minutes in a medium hot oven.

For maple spice drops, to one cupful of maple syrup add the well-beaten yolks of three eggs, one-half cupful of butter, one-half cupful of milk, one fourth teaspoonful each of ground nutmeg, cloves and cinnamon. Add three teaspoonfuls of baking powder, and one-half teaspoonful of salt sifted with flour enough to make a dough stiff enough to drop in small spoonfuls on buttered tins. Bake in a quick oven.

REMEMBER ON BAKING DAY

Little Things That Appear Small of Themselves, but Go Far to Making Success or Failure.

While cooling, newly baked bread should be lightly covered with a clean cloth or paper to prevent mold germs and dust falling upon it, but it should never be tightly wrapped in a thick cloth, for, unless it is aired when taken from the oven, it is likely to become soggy and damp, and this offers an excellent medium for the growth of molds. Place the bread, when cold, in a tin box or stone jar, which should be scalded out every week, aired, and thoroughly dried. Never put portions of a former baking with the new loaves.

Always save bread crusts, dry them well, put them through the meat-chopper, and sift first through a wire basket and then through a sieve. This will give three grades. Place them in covered jars, use the coarsest moistened with milk for stuffing fish or poultry, the medium for puddings, etc., and the finest for rolling croquette mixtures. Do not try to use dry biscuits or butter toast in this way.

Lamb Stew With Vegetables.

Get two pounds of lamb and two quarts of string beans, one pound of tomatoes; pull the strings from the beans and cut in four pieces (long section and cross section); cut the meat in small pieces, wash it first and then put it in your cooking pans; add four glasses of water and cook until it is half done, then put your string beans in it and four good-sized onions cut into small pieces; then cut your tomatoes and put in; put on enough hot water to cover your beans, and let it cook until it is well done; you can salt to suit taste. When it is cooked you mix it and serve.

Beef Loaf.

One pound hamburger steak, one teaspoon salt, one-quarter teaspoon pepper, one cup milk, one egg, small piece of butter, two crackers rolled fine. Mix together, put in a buttered pan, put dressing on top made of one cup of rolled crackers, one-half cup milk, a little salt, pepper and sage or poultry dressing and one-half cup of water. Put on top a little piece of butter. Bake one hour.

How to Cook Young Beets.

Clean these nicely, but do not pare them, leaving on a short piece of the stalk. Then put over to boil in hot water. Young beets will cook tender in an hour; old beets require several hours' boiling. When done, skin quickly while hot, slice thin into your vegetable dish, put on salt, pepper, and a little butter, put over a little vinegar, and serve hot or cold.

Cress and Dandelion Salad.

As soon as the dandelion shoots are fairly above ground, gather them while fresh and cool and wash carefully and drain. Toss in a salad bowl with equal quantity of fresh gathered cress. Chop a young spring onion fine and sprinkle over the top and serve with plain French dressing.

To Clean Carpets.

To brighten carpets and make them look like new, wipe them over with a cloth wrung out in a pail of warm water to which add two tablespoonfuls of ammonia, rinsing the cloth often to keep it fresh. Do this after sweeping the carpet, and it will give wonderful results.

To Cook a Tough Fowl.

When boiling an old fowl or tough meat, add a pinch of soda to the water. Simmer gently, and the meat will be perfectly tender.

Lettuce and Pepper Salad.

For lettuce and pepper salad shred about half of a seeded sweet red pepper and sprinkle it over the dressed lettuce.

TEMPERANCE NOTES

(Conducted by the National Woman's Christian Temperance Union.)

PASSING OF OLD SALESMEN

Swaggering Joke Teller Has Been Replaced by Modern Clean-Cut, Business-Like Gentleman.

Gone forever is the swaggering, joke telling salesman—he with the whisky breath and the cigarette-stained fingers. His place has been taken by the clean-cut, business-like gentleman, who makes his sales, not by treating, joking and story telling, but by salesmanship, or brains intelligently applied. The change is, of course, a credit to the craft, due to the inroads of advanced education.

The former type in truth, did not drink because they liked it, but because it was a tool of the trade. Some drank, it is true, like the Chinaman, who exclaimed, after he bought a quart of fiery, execrable, cheap whisky: "Me no drinke for drinke; me drinke for drinke." Most salesmen did not drink for pleasure; they drank for business, but "the world do move." Civilization has caused this class to be tabooed in all good business circles, and the man who dissipates soon finds himself on the scrap heap of men. Today few men even who sell whisky, drink. This proves conclusively it need not be a drinker to sell the goods, but a thinker.—Mall Order Journal.

CONTROL OF LIQUOR TRAFFIC

Col. Maus Gives His Views on Right to Regulate or Prohibit Sale of Alcoholic Beverages.

Col. L. Mervin Maus of the U. S. army medical corps before the National Association of Military Surgeons, said:

Governments, states, counties and municipalities have a legal right to regulate or prohibit the sale of alcoholic beverages just the same as they have the right to prohibit the community against malignant diseases of pernicious narcotic habits. Everywhere the liquor traffic is subject to control and the legitimacy of such laws have been sustained by the highest courts.

Only recently the war department has issued an order depriving officers and enlisted men of pay while on sick report or unable to perform duty as a result of diseases and conditions contracted through drinking or other vicious practices.

In view of its temporary and permanent disabling and disqualifying effects, both on the mind and body, let us hope that the government may soon see the wisdom of prohibiting the use of alcohol among officers of the military and naval forces and officials and employees of the civil service.

BREWERS FACING HARD TIMES

Nothing Optimistic in Address of President Schaefer at Recent New York Convention.

For many years, in their national and state conventions, brewers have always opened their proceedings with congratulatory announcements of the satisfactory increase in their trade. But there was nothing especially optimistic in the address of the president of the New York State Brewers' association, delivered at its last annual convention in New York City. Its somewhat dolorous reference to the fact that the liquor interests were not dealing with a theory, but with a real condition, namely, that 33,000,000 people in this enlightened country have prohibited locally or otherwise the traffic in alcoholic beverages, indicated quite the contrary. The New York Times calls attention to the fact that President Schaefer did not for a moment indulge in the familiar assertions as to the inefficiency of prohibition, but instead, exhorted his hearers to fight both its maintenance and its extension by the use of only one argument—an appeal to the material interests of the producers and manufacturers who sell what they raise or make to breweries and saloons.

Teaching Bears Good Fruit.

In one of Edinburgh's largest schools in the poorest district, there was scarcely a child but had had his or her life spoiled by drink in the home. Asked what they were going to be when they grew up, the class shouted "Teetotallers."

What would they do with the public houses? "Shut them all up," was the almost fierce response. What other shops would open if they shut the public houses? "The clothes shop" and "the boot shop" were the first mentioned.

What other shops would close if the public houses were shut? "The pawn shop."

"Alma Mater."

There is a saloon in Chicago that does business under this sign: "Alma Mater." As alma mater refers to the institution where one has received his education, it is probable that many human wrecks about town can look to that sign and truthfully say "Alma Mater."

Sociological and Economical.

The present day question of total abstinence is sociological and economic and not only one of personal betterment.—Sir Victor Horeley.